

Vilamoura

Set Menu

€

— R280

Starters

∞ CALAMARI or CHICKEN LIVERS or CHOURIÇO or MUSSELS ∞

or
∞ GREEK SALAD ∞

or
∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, sprinkled with freshly shaved parmesan, rocket, pesto and mushrooms

or
∞ SOUP ∞

 Caldo Verde or Prawn Bisque

Main Course

∞ CALAMARI ∞

Succulent tubes lightly grilled in lemon butter with garlic basting

or

∞ FRESH LINE FISH ∞

A succulent line fish fillet, seasoned with fish spices and garlic, grilled in lemon butter

or

∞ FILLET STEAK ∞

Fillet grilled to perfection, served with a creamy white wine and garlic sauce

or

 ∞ FETTUCHINI LEGUNE ∞

Fettuchini with Portabellini mushrooms and caramelised butternut and tomato pesto

or

∞ CHICKEN SCHNITZEL ∞

Tender fillets of chicken crumbed with parmesan cheese and herbs and served with a lemon cream parsley sauce

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or

∞ FRUIT SALAD ∞

or

∞ PUDIM VILAMOURA ∞

or

∞ CRÈME BRULÈE ∞

or

∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞

Vegetarian



Entrée

~ GREEK SALAD PLATTER ~

Starters

~ CALAMARI OR CHICKEN LIVERS OR CHOURIÇO OR MUSSELS ~

or

~ SALMON AND CORIANDER CAKES ~

Crumbed Scottish salmon and coriander cakes, shallow fried and served with a basil and caper mayonnaise

or

~ SPRINGBOK CARPACCIO ~

Succulent sliced springbok, sprinkled with freshly shaved parmesan, rocket, pesto and mushrooms

or

~ SOUP ~

 Caldo Verde or Prawn Bisque

Main Course

~ MADAGASCAR FILLET STEAK ~

A tender beef fillet grilled and covered with a creamy green peppercorn sauce

or

~ PRAWN CURRY ~

Fresh de-shelled prawns served with basmati rice in a mild creamy curry sauce

or

~ FRESH LINE FISH ~

A succulent line fish fillet, seasoned with fish spices and garlic, grilled in lemon butter

or

 ~ FETTUCHINI LEGUME ~

Fettuchini with Portabellini mushrooms and caramelised butternut and tomato pesto

or

~ SALMON PERNOD ~

Scottish salmon, served on a bed of rocket mash and stir fried vegetables, accompanied by a paprika, garlic, white wine and Pernod infused cream sauce

Desserts

~ CHOCOLATE & WALNUT TART ~

or

~ FRUIT SALAD ~

or

~ PUDIM VILAMOURA ~

or

~ CRÈME BRULÉE ~

or

~ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ~



Entrée

∞ GREEK SALAD PLATTER ∞

Starters

∞ CALAMARI OR CHICKEN LIVERS OR CHOURIÇO OR MUSSELS ∞

or

∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, sprinkled with freshly shaved parmesan, rocket, pesto and mushrooms

or

∞ SMOKED SALMON ∞

A stack of smoked salmon and avocado showered with a lemon cream cheese dressing

or

∞ SOUP ∞



Caldo Verde or Prawn Bisque

Main Course

∞ FILLET OF KINGKLIP ∞

Seasoned with fish spices, and grilled in lemon butter

or

∞ QUEEN PRAWNS ∞

Queen prawns grilled in lemon butter and brushed with a garlic basting

or

∞ FILLET STEAK ∞

Fillet, grilled to perfection, served with a creamy white wine and garlic sauce

or

∞ CHICKEN SUPREME ∞

Chicken supreme served with Tandoori-baked crayfish tail presented on mango risi-bisi rice with a wasabi sauce

or



∞ FETTUCHINI LEGUNE ∞

Fettuchini with Portabellini mushrooms and caramelised butternut and tomato pesto

or

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or

∞ FRUIT SALAD ∞

or

∞ PUDIM VILAMOURA ∞

or

∞ CRÈME BRULÈE ∞

or

∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞

Vilamoura

Set Menu

6

–

R360

Vegetarian



Entrée

∞ GREEK SALAD PLATTER ∞

Starters

∞ CALAMARI or CHICKEN LIVERS or CHOURIÇO or MUSSELS ∞

or
☞ MUSHROOM & SPINACH ∞

Black open capped mushrooms stuffed with spinach and topped with feta and parmesan cheese, served with a peri peri and Napoli sauce

or
∞ SMOKED SALMON ∞

A stack of smoked salmon and avocado showered with a lemon cream cheese dressing

or
∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, sprinkled with freshly shaved parmesan, rocket, pesto and mushrooms

Main Course

∞ FILLET OF KINGKLIP ∞

Seasoned with fish spices, and grilled in lemon butter

or
∞ SALMON PERNOD ∞

Scottish salmon, served on a bed of rocket mash and stir fried vegetables, accompanied by a paprika, garlic, white wine and Pernod infused cream sauce

or
∞ KING PRAWNS ∞

King prawns grilled in lemon butter and brushed with a garlic basting

or
∞ FILLET STEAK ∞

Fillet grilled to perfection, served with a creamy white wine and garlic sauce

or
∞ CHICKEN SUPREME ∞

Chicken supreme served with Tandoori-baked crayfish tail presented on mango risi-bisi rice with a wasabi sauce

or
☞ FETTUCHINI LEGUNE ∞

Fettuchini with Portabellini mushrooms and caramelised butternut and tomato pesto

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or
∞ FRUIT SALAD ∞

or
∞ PUDIM VILAMOURA ∞

or
∞ CRÈME BRULÈE ∞

or
∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞

Vilamoura

Set Menu

R390

Vegetarian



Entrée

~ GREEK SALAD PLATTER ~

Starters

~ CALAMARI or CHICKEN LIVERS or CHOURIÇO or MUSSELS ~

or

~ SEAFOOD PARCEL ~

Fresh line fish, prawns and spinach wrapped in phyllo pastry, served on a bed of mild creamy curry sauce

or

~ SPRINGBOK CARPACCIO ~

Succulent sliced springbok, sprinkled with freshly shaved parmesan, rocket, pesto and mushrooms

or

~ PRAWN COCKTAIL ~

Fresh prawns served in our home-made cognac (optional) seafood dressing with avocado and tomato chilli jam

Main Course

~ STEAK FIORENTINA ~

650g T-Bone steak, flame grilled to your satisfaction. Served with a rocket mash, a Mediterranean vegetable stack, and accompanied by a bernaise sauce

or

~ BEEF MEDALLIONS ~

Two medallions of fillet, served with potato fondant and roasted root vegetables, topped by a duet of sauces - peppercorn and mushroom cream

or

~ FRESH LINE FISH ~

A succulent line fish fillet, seasoned with fish spices and garlic, grilled in lemon butter

or

~ KING PRAWNS ~

King prawns grilled in lemon butter and brushed with a garlic basting

or

~ VILAMOURA PLATTER ~

3 langoustines and 4 queen prawns grilled in lemon butter and brushed with a garlic basting

or

~  FETTUCHINI LEGUNE ~

Fettuchini with Portabellini mushrooms and caramelised butternut and tomato pesto

Desserts

~ CHOCOLATE & WALNUT TART ~

or

~ FRUIT SALAD ~

or

~ PUDIM VILAMOURA ~

or

~ CRÈME BRULÈE ~

or

~ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ~

Vilamoura

Set Menu

€

–

R485

Vegetarian



Entrée

∞ GREEK SALAD PLATTER ∞

Starters

∞ ALGARVE ASSORTMENT ∞

Combination of calamari, chicken livers and mussels

or

∞ SEAFOOD PARCEL ∞

Fresh line fish, prawns and spinach wrapped in phyllo pastry,
served on a bed of mild creamy curry sauce

or

∞ SMOKED SALMON ∞

A stack of smoked salmon and avocado showered with
a lemon cream cheese dressing

or

∞ SPRINGBOK CARPACCIO ∞

Succulent sliced springbok, sprinkled with freshly shaved parmesan,
rocket, pesto and mushrooms

Main Course

∞ LANGOUSTINES ∞

Langoustines grilled in lemon butter and lightly brushed with a garlic basting

or

∞ SALMON PERNOD ∞

Scottish salmon, served on a bed of rocket mash and stir fried vegetables,
accompanied by a paprika, garlic, white wine and Pernod infused cream sauce

or

∞ FILLET STEAK ∞

Fillet grilled to perfection, served with a creamy white wine and garlic sauce

or

∞ SHELLFISH PLATTER ∞

A combination of 1 baby lobster, 3 langoustines and 3 queen prawns
grilled in lemon butter and lightly brushed with a garlic basting

or

∞ TIGER MEDIUM PRAWNS ∞

Tiger medium prawns grilled in lemon butter and lightly
brushed with a garlic basting

or

∞ CHICKEN PERI PERI ∞

Whole spring chicken butterflied, marinated in lemon juice,
fresh chilli and garlic then char-grilled

Desserts

∞ CHOCOLATE & WALNUT TART ∞

or

∞ FRUIT SALAD ∞

or

∞ PUDIM VILAMOURA ∞

or

∞ CRÈME BRULÈE ∞

or

∞ ICE-CREAM NUT CAKE & HOT CHOCOLATE SAUCE ∞

Vilamoura

Set Menu

R

- R635